

# Breakfast Menus

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For some, breakfast means grabbing a strong Wellington coffee and a warm muffin on the go. For others, it's a slower start with a continental spread of homemade pastries and local preserves. However you like it, New Zealand is a nation of breakfasters, and we're here to do it justice.

Our breakfast menu includes a range of offerings including continental, on-the-go, and cooked breakfasts.

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Prices are per person and are exclusive of GST.  
Menu items and pricing are subject to change based on availability.





# Breakfast Menus

## Light breakfast for an early start

\$11.50 per person, minimum 10 people. Served before 8:30am.

Includes tea, coffee, and one item of your choice.

- Blueberry muffin **(V)**
- Cheese scone **(V)**
- Savoury muffin **(V)**

## Continental buffet

\$29.00 per person, minimum 20 people.

Includes tea, coffee, and a selection of two juices – orange, apple, or cranberry.

- Croissants and Danish pastries **(V)**
- Toast station **(V)**
- Jams and spreads **(V/GF)**
- Selection of cereals **(V)**
- Natural yoghurt **(V/GF)**
- Seasonal sliced fruits **(VE/GF)**
- Fruit compote **(VE/GF)**
- Assortment of cheeses and deli meats **(GF)**
- Coffee and tea



# Breakfast Menus

## On the go

\$24.00 per person, minimum 10 people. Additional items \$5.50 per person.

Includes tea, coffee, orange juice, and three items of your choice.

- Chocolate chip muffin **(V)**
- Bircher-style muesli, fresh apples, and banana **(V)**
- Coconut-dusted fruit kebabs **(VE/GF)**
- Fruit compote **(VE/GF)**
- Cinnamon scroll **(V)**
- Savoury muffin **(V)**
- Scrambled eggs and crispy bacon in tartlet
- Scrambled eggs, bacon, and sausage roll-up
- Mushroom and spinach tart **(V)**

## Breakfast buffet

\$42.50 per person, minimum 20 people.

Includes tea, coffee, and choice of orange, apple, or cranberry.

- Cereal
- Bakers' basket of croissants and Danish pastries **(V)**
- Jams and spreads
- Wholemeal and white toast
- Seasonal fruit compote **(VE/GF)**
- Seasonal sliced fruits **(VE/GF)**
- Bircher-style muesli, fresh apples, and banana **(V)**
- Continental meats and cheese platter
- Crisp streaky bacon **(GF/DF)**
- Roasted vine-ripened tomato **(VE/GF)**
- Grilled cheese, chorizo sausage **(GF)**
- Hash brown **(VE/GF)**
- Black pudding
- Creamed mushrooms **(V/GF)**
- Scrambled eggs





# Breakfast Menus

## Plated cooked breakfast

\$40 per person, minimum 20 people.

Includes tea, coffee, and choice of orange, apple, or cranberry.

- Maple-cured bacon **(GF/DF)**
- Roasted vine-ripened tomato **(VE/GF)**
- Grilled cheese, chorizo sausage **(GF)**
- Hash brown **(VE/GF)**
- Sautéed mushrooms **(VE/GF)**
- Your choice of scrambled or poached eggs **(V/GF)**

## Additional extras

**Cereal station** (\$2 per person)

- Selection of individual breakfast cereals

**Pikelet station** (\$2.60 per person)

- Freshly made pikelets with a selection of condiments

**(V)** Vegetarian **(VE)** Vegan **(GF)** Gluten Free **(DF)** Dairy Free

